

# **“Massgrown” Holiday Recipes**

## **Side Dishes**

### **Festive Cranberry Relish**

by MA Cranberry Growers Association

1 Bag of Fresh or Frozen Cranberries (12 oz.)  
3/4 C. Sugar  
1/2 Cup Red Wine  
2 Apples Cored, Unpeeled and Chopped  
1/4 C. Finely Shredded Orange Peel  
1/2 C. Walnuts, Chopped and Toasted

Combine cranberries, sugar and wine in a saucepan. Cover Saucepan. Bring mixture to a boil, stirring occasionally. The skins will pop on the cranberries and the sugar will dissolve. Reduce heat and cook for 15 minutes, stirring occasionally.

Remove from heat and stir in the chopped apples and orange peel. Set aside to cool.  
Stir in toasted walnuts. Relish will thicken as it cools. Serve at room temperature or chilled.  
Presentation: Cut oranges in half and remove pulp, leaving the orange shell intact. Spoon cranberry relish into orange shells. Servings: 3 cups

### **Maple-Glazed Butternut Squash**

by MA Maple Producers Association

1 medium butternut squash, peeled, seeded, quartered, cut into half-inch slices  
4 tbsp. maple syrup  
1/4 tsp. ground mace  
4 tbsp. dark rum  
2/3 cup water  
Place all ingredients in a large saucepan. Bring to a boil, then simmer for 15 minutes, or until the squash is tender. Reserving the cooking liquid, transfer the squash with a slotted spoon to a heated serving dish. Boil the cooking liquid until it is thickened, then pour it over the squash. Serves 4.



[www.Mass.gov/Massgrown](http://www.Mass.gov/Massgrown)

### **Squash Apple Casserole**

by UMass Extension

2 1/2 cups fresh winter squash, cut into 1/2 inch slices  
1 1/2 cups cooking apples, pared and cut into 1/2 inch slices  
2 tsp. cinnamon  
1 tsp. nutmeg

Alternate layers of squash and apples in an 8"x 8" pan, ending with apples on top layer. Sprinkle spices over top layer. Cover pan with aluminum foil and bake in 350 degree F oven for approximately 45-60 minutes until squash is tender. Remove foil and bake another 10-15 minutes to remove any excess liquid that might have accumulated. Cool slightly before serving. Serves 4.

## **Soup**

### **Curried Squash and Apple Soup**

by New England Apple Association

2 tablespoons butter  
2 medium yellow onions, peeled and chopped  
2 cloves garlic, peeled and chopped  
1 tablespoon curry powder  
4 cups water  
4 vegetable or chicken bouillon cubes  
2 pounds butternut squash, peeled, seeded and chopped  
2 apples, cored and chopped  
1/4 teaspoon ground black pepper

Heat butter in heavy stockpot over medium heat. Add onions and cook, stirring often, until soft, about 6 minutes. Add garlic and curry powder and cook, stirring, for 1 minute.  
Add water, bouillon, squash, and apple to pot, and stir well. Cover, and cook until squash is soft, about 20 minutes.

Remove soup for heat and let cool. Puree in blender or food processor, then stir in pepper and serve. Makes 6 servings. Serving size: 1 1/2 cups.

# Desserts

## **Baked Apples**

by New England Apple Association

4 Rome or Empire apples  
1 1/2 Tbs margarine  
1/3 C brown sugar  
3 T chopped walnuts  
1/4 C apple juice or water  
3 Tbs raisins

Core apples. Combine margarine and sugar, add raisins and nuts and stuff into cavity of apples. Place apples in individual serving dishes. Pour 1 Tbs apple juice over each apple. Cover with wax paper. Cook 8 minutes or until tender.

## **Apple Cream Cheese Tart**

by New England Apple Association

1/2 cup butter  
1/4 cup sugar  
1 tsp lemon juice  
1 cup all-purpose flour  
2 8-ounce packages of cream cheese  
1/2 cup brown sugar  
1 large egg  
2 large McIntosh apples  
1/2 cup sugar  
1 tsp ground cinnamon

Preheat oven to 425 degrees. Cream butter, 1/4 cup sugar and lemon juice together in large mixing bowl. Stir in flour until well blended. Press dough into bottom and 1 1/2 inches up sides of a 9 inch springform pan. Refrigerate. Place cream cheese and brown sugar in a mixing bowl and beat until fluffy. Add egg and beat until smooth. Peel, core and slice apples into 1/4 inch pieces. In a large bowl, combine remaining 1/2 cup sugar and cinnamon. Add apple slices and toss until coated. Pour cream cheese filling into prepared crust and cover with sugared apple slices. Bake for 15 minutes at 425 degrees. Reduce heat to 350 degrees and continue baking for 40-45 minutes. Remove from oven and cool on wire rack. Use a knife to loosen cake before releasing the spring and lifting the sides from bottom of pan.

## **Cranberry Bread**

By MA Cranberry Growers Association

Servings: 1 loaf

1/2 cup butter  
1 Tbs. grated orange peel  
3 large eggs, beaten  
2 1/2 cups flour  
1 Tsp. baking soda  
2 cups fresh or frozen cranberries, chopped  
1 cup sugar  
1 Tsp. vanilla  
3/4 cup buttermilk  
1/4 Tsp. salt  
3/4 cup pecans, chopped

Preheat oven to 350°. Spray bottom only of 9" X 5" loaf pan with cooking spray. Beat butter, sugar, orange peel and vanilla in a large bowl until light and fluffy. Add eggs, mixing well. Combine flour, baking soda and salt, add to creamed mixture alternately with buttermilk, beating at low speed just until blended. Fold cranberries and nuts into batter. Turn into prepared pan, spreading evenly. Bake until wooden pick inserted in center comes out clean, about 50 to 60 minutes. Cool slightly in pan. Remove from pan and cool completely on wire rack.

## **Maple Nut Fudge**

by MA Maple Producers Association

2 C. maple pure syrup  
1/2 C. chopped nuts  
1 T. butter  
Candy thermometer  
Tall sauce pan

Boil syrup and butter to 236 °F. Remove from heat and place in a pan of cold water. Stir vigorously until color begins to change, then add nutmeats. Pour into well-buttered 8" or 10" square pan. Cut into squares while still warm.

# Beverage

## **Hot Maple Apple Cider**

by MA Maple Producers Association

6 cups apple cider  
¼ cup maple syrup  
1 orange peel cut into strips  
1 lemon peel cut into strips  
2 cinnamon sticks  
spice bag & string  
6 whole cloves  
6 whole allspice berries

Pour cider and syrup into large pot. Place spices and peels in center of a spice bag and tie up with a piece of string. Drop spice bundle into liquid and heat over moderate flame for about 10 minutes. Remove spice bag and discard. Ladle maple cider into mugs and serve warm. Optional: garnish with a stick of cinnamon for stirring, float thin slice of lemon or orange or whipped cream on top.